

containing 23% DHA. To the samples, 0 to 5 % of GNA was added to obtain specimens, which were subjected to the organoleptic test.
(Ingredients of the emulsion)

- DHA oil (containing 46 % DHA) 50 parts by weight
5 Water 49 parts by weight
Glycerin fatty acid ester 1 part by weight

Table 20

Addition amount of GNA (%)	0	1	2	3	4	5
Evaluation results	3	2.8	2.6	2.5	2.5	1.7

As shown in Table 20, the fishy smell of DHA was reduced by the addition of GNA.

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Example 7 Reduction of vegetable smell

(21) Vegetable juice

- Vegetable juice of 80 parts by weight was obtained from the following vegetables using a juicer and salt of 1.5 % was added thereto to prepare samples. To the samples, 0 to 3 % of GNA was added to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of smells particular to carrot and celery.

(Ingredients of the juice)

- 20 Carrot 40 parts by weight
Celery 10 parts by weight
Water 50 parts by weight

Table 21

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0
Evaluation results	3	2.8	2.3	2.0	1.6

As shown in Table 21, the raw smell of the vegetable juice was reduced by the addition of GNA.

5 (22) Tomato juice

To commercially available tomato juice (manufactured by KAGOME Co., Ltd.), 0 to 3 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of a smell particular to the tomato.

10 Table 22

Addition amount of GNA (%)	0	0.5	1.0	1.5	2.0	2.5	3.0
Evaluation results	3	2.5	2.4	2.2	1.9	1.3	1.0

As shown in Table 22, the addition of GNA to the tomato juice considerably reduced the smell of the tomato.

(23) Garlic

- 15 To 1 part of commercially available grated garlic (manufactured by YOUKI Co., Ltd., ingredients: garlic, salt, alcohol, pH adjuster (vitamin C)), 10 parts of distilled water was added to prepare samples. To the samples, 0 to 3 % of GNA was added to obtain specimens. The specimens were subjected to the
- 20 organoleptic test to evaluate reduction of a smell of garlic.

Table 23

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0
Evaluation results	3	1.5	1.3	1.2	1.0

As shown in Table 23, the addition of GNA reduced the garlic smell.

5 Example 8 Reduction of smell of old rice (24) Old rice

Domestically produced rice (produced in 1996) that had been stored for more than 2 years was washed with water and immersed in water for 30 minutes. After straining water from the rice, it was put in a ceramic rice cooker together with water in a volume of 1.4 times greater than that of the rice and 0 to 2 % of GNA, and cooked in a microwave (500W, 14 minutes, steamed for 15 minutes). The old rice thus cooked in water added with 0 to 2 % of GNA was used as specimens, which were subjected to the organoleptic test to evaluate reduction of a smell of old rice.

Table 24

Addition amount of GNA (%)	0	0.1	0.5	1.0	2.0
Evaluation results	3	1.0	0.4	0.3	0.3

As shown in Table 24, the addition of GNA together with water to the old rice reduced the old rice smell. However, with the addition of 1 % or more of GNA, the smell of GNA itself was perceived.